

INGREDIENTS:

2 CUPS OF FRESH BASIL LEAVES
1 CUP FRESH PEPPERMINT LEAVES
1 CUP OF FRESH CURLY PARSLEY
1/4 CUP OF PINE NUTS
3 CLOVES OF GARLIC
1/2 CUP OF OLIVE OIL

1/2 CUP OF PARMESAN CHEESE

1/8 TSP SALT

1/8 TSP PEPPER

METHOD:

Add the first six ingredients to your food processor and start mixing. If the pesto doesn't start to come together you may add another several tablespoons of olive oil.

Once the pesto has started to come to a paste, you can add the parmesan cheese, salt and pepper. Process until you see a creamy consistency.

Serve over fresh tomatoes and mozzarella for a beautiful beginning to any meal!

Chowfancy Friends!

Take some time to Cook Together this weekend!

The Butcher's Wife